LEMBAR
HASIL PENILAIAN SEJAWAT SEBIDANG ATAU *PEER REVIEW*
KARYA ILMIAH : JURNAL ILMIAH

Judul Jurnal Imiah (Artikel)	:	Enhanched antibacterial activity of lactoperoxidase thiocynate hydrogen peroxide system in reduced lactose milk whey		
Jumlah Penulis	:	6 (enam) orang		
Status Pengusul	:	penulis pertama		
Identitas Jurnal Ilmiah	:	a. Nama Jurnal	:	Hindawi International Journal of Food Science
		b. Nomor ISSN	:	2356-7015
		c. Volume, nomor, bulan tahun	:	Vol. 2019
		c. Penerbit	:	Hindawai International Journal of Food Science
		d. DOI Artikel	:	https://doi.org/10.1155/2019/8013402
		e. Alamat web jurnal	:	https://www.hindawi.com/journals/ijfs/2019/8013402/
		g. Terindeks di Google Scholar, Cross ref, Mendeley		

Kategori Publikasi Jurnal Ilmiah (beri √ pada kategori yang tepat)	:	√	Jurnal Ilmiah Internasional
	:		Jurnal Ilmiah Nasional Terakreditasi
			Jurnal Ilmiah Nasional Tidak Terakreditasi

Hasil Penilaian *Peer Review* :

Komponen Yang Dinilai	Nilai Maksimal Jurnal Ilmiah			Nilai Akhir Yang Diperoleh
	Internasional ☑	Nasional Terakreditasi ☐	Nasional Tidak Terakreditasi ☐	
a. Kelengkapan unsur isi jurnal (10%)	4			4
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			11,5
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	12			10
d. Kelengkapan unsur dan kualitas terbitan/jurnal (30%)	12			11
Total = (100%)	40			36,5
Nilai Pengusul = 36.5 x 60%				21,9

Catatan Penilaian artikel oleh Reviewer :

a) lengkap IMRaDC
b) R. lingkup sesuai dengan pembahasan cukup dalam
c) Data cukup dgn referensi terbaru memadai dan mutakhir
d) Unsur-unsur jurnal lengkap.
Tak terindikasi plagiat

Semarang, 10 Juni 2019
Reviewer 1

Prof. Dr. Ir. Bambang, Dr. Ir. MAgr
NIP 19640213 198812 1001
Unit kerja : FPP Unwip.

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Komponen Yang Dinilai	Nilai Maksimal Jurnal Ilmiah			Nilai Akhir Yang Diperoleh
	Internasional ☑	Nasional Terakreditasi ☐	Nasional Tidak Terakreditasi ☐	
a. Kelengkapan unsur isi jurnal (10%)	4			3,5
b. Ruang lingkup dan kedalaman pembahasan (30%)	12			10
c. Kecukupan dan kemutahiran data/informasi dan metodologi (30%)	12			10
d. Kelengkapan unsur dan kualitas terbitan/jurnal (30%)	12			10
Total = (100%)				33,5
Nilai Pengusul = 0,6 × 33,5				20,10

Catatan Penilaian artikel oleh Reviewer :

a. Unsur isi jurnal : lengkap.
b. Ruang lingkup & kedalaman pembahasan baik
c. Kemutahiran data 68,75% menuju pada proporsi 10 th terakhir
d. Kelengkapan unsur jurnal cukup
e. Cek similarity 97% hanya pada jurnal/artikel itu sendiri

Semarang, 6 - 5 - 2019

Reviewer 2

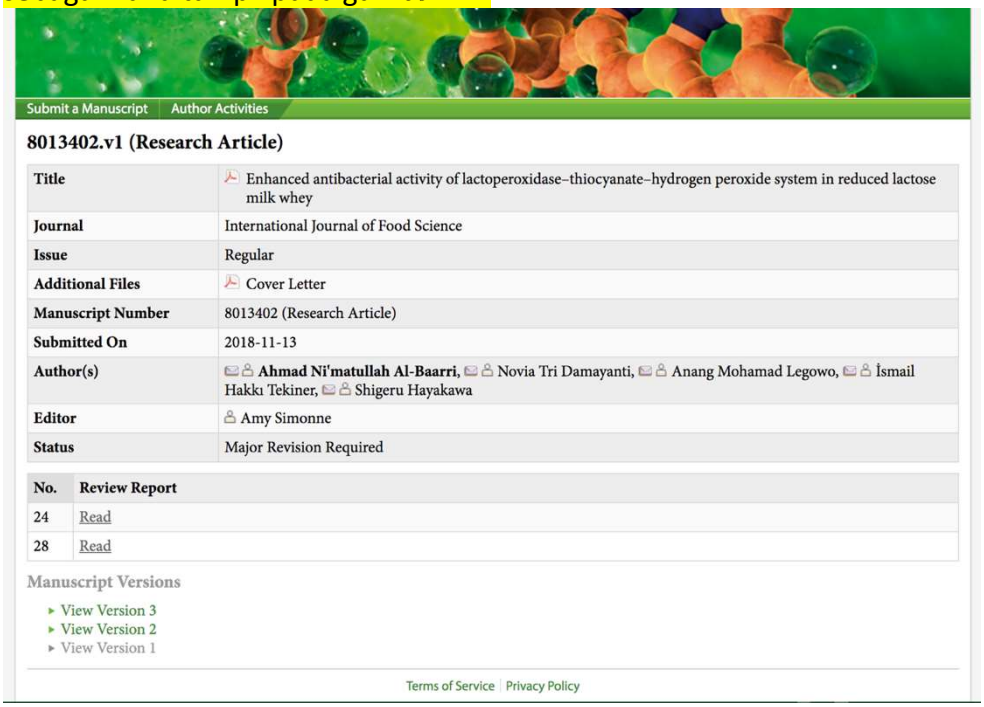
NIP 195901302986012002.

Unit kerja : FPP Undip

Bukti korespondensi dengan publisher

Judul: Enhanced antibacterial activity of lactoperoxidase–thiocyanate–hydrogen peroxide system in reduced lactose milk whey
Nama jurnal: International Journal of Food Science
Manuscript ID: 8013402 (Research Article)

Manuskrip disubmit tanggal 13 November 2018. Manuskrip mendapat beberapa tahap revisi sebagaimana tampil pada gambar ini:



Submit a Manuscript | Author Activities

8013402.v1 (Research Article)

Title	Enhanced antibacterial activity of lactoperoxidase–thiocyanate–hydrogen peroxide system in reduced lactose milk whey
Journal	International Journal of Food Science
Issue	Regular
Additional Files	Cover Letter
Manuscript Number	8013402 (Research Article)
Submitted On	2018-11-13
Author(s)	**Ahmad Ni'matullah Al-Baarri,** Novia Tri Damayanti, Anang Mohamad Legowo, İsmail Hakkı Tekiner, Shigeru Hayakawa
Editor	Amy Simonne
Status	Major Revision Required

No.	Review Report
24	Read
28	Read

Manuscript Versions

- View Version 3
- View Version 2
- View Version 1

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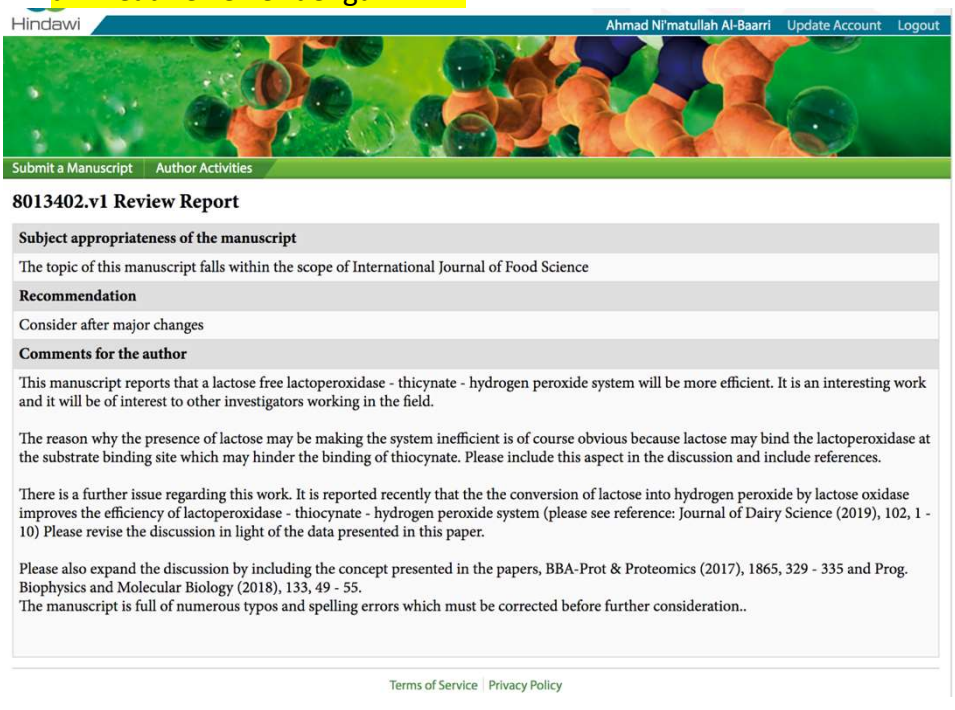
View Version Round 1

a. Read reviewer dengan ID 24



Hindawi | Ahmad Ni'matullah Al-Baarri | Update Account | Logout

Submit a Manuscript | Author Activities

8013402.v1 Review Report

Subject appropriateness of the manuscript
The topic of this manuscript falls within the scope of International Journal of Food Science
Recommendation
Consider after major changes
Comments for the author
This manuscript reports that a lactose free lactoperoxidase - thicynate - hydrogen peroxide system will be more efficient. It is an interesting work and it will be of interest to other investigators working in the field. The reason why the presence of lactose may be making the system inefficient is of course obvious because lactose may bind the lactoperoxidase at the substrate binding site which may hinder the binding of thiocynate. Please include this aspect in the discussion and include references. There is a further issue regarding this work. It is reported recently that the the conversion of lactose into hydrogen peroxide by lactose oxidase improves the efficiency of lactoperoxidase - thiocynate - hydrogen peroxide system (please see reference: Journal of Dairy Science (2019), 102, 1 - 10) Please revise the discussion in light of the data presented in this paper. Please also expand the discussion by including the concept presented in the papers, BBA-Prot & Proteomics (2017), 1865, 329 - 335 and Prog. Biophysics and Molecular Biology (2018), 133, 49 - 55. The manuscript is full of numerous typos and spelling errors which must be corrected before further consideration..

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b. Read reviewer ID 28

Submit a Manuscript | Author Activities

8013402.v1 Review Report

Subject appropriateness of the manuscript
The topic of this manuscript falls within the scope of International Journal of Food Science
Recommendation
Consider after major changes
Comments for the author
This research investigated the effectiveness of the lactoperoxidase (LPOS) system against Escherichia coli in fresh bovine milk and its derivative products. Lactoperoxidase was purified from bovine whey and quantified before being applied to different matrices. Milk, skimmed milk, untreated whey, reduced-LPO whey, reduced-lactose whey and high-lactose solution were artificially contaminated with E. coli and subsequently treated with LPOS. LPOS showed the greatest reduction of bacteria (1.68 ± 0.1 log CFU/mL) in the reduced-lactose whey among the products tested. The conclusions are supported by the data. However, I have two main concerns with this study. (i) Statistical analysis How many replicates have been done? Error bars should be included in the figures. A single-factor ANOVA followed by post-hoc multiple pairwise comparisons could have been done to assess if reduction of E. coli in the different matrices were statistically significant compared to the control. (ii) It is not clear what is the novelty brought in this research. The author should more clearly articulate so.

Author menjawab dengan menggunakan list komentar dan revisi sebagaimana tampil pada gambar berikut ini:

Surat kepada editor:

Dear Editor in chief of International Journal of Food Science

Thank you very much for your kindness to deliver the reviewers comments to us and we have successfully revise as they are suggested. Here are the list of corrections.

Comments from reviewer	**Our revision**	**Reference in article**
The reason why the presence of lactose may be making the system inefficient is of course obvious because lactose may bind the lactoperoxidase at the substrate binding site which may hinder the binding of thiocynate. Please include this aspect in the discussion and include references.	The mechanism of substrate binding in specific site of LPO was described as suggestion.	Page 7 Line 25
There is a further issue regarding this work. It is reported recently that the the conversion of lactose into hydrogen peroxide by lactose oxidase improves the efficiency of lactoperoxidase - thiocynate - hydrogen peroxide system (please see reference: Journal of Dairy Science (2019), 102, 1 - 10) Please revise the discussion in light of the data presented in this paper.	The mechanism of lactose reduction through the utilization of lactose oxide was written in the article. Thank you for suggestion and the advised reference was written in the article.	Page 7 Line 29
Please also expand the discussion by including the concept presented in the papers, BBA-Prot & Proteomics (2017), 1865, 329 - 335 and Prog. Biophysics and Molecular Biology (2018), 133, 49 - 55. The manuscript is full of numerous typos and spelling errors which must be corrected before further consideration.	The expansion of the description for binding mechanism by distal site of LPO was written in the article as provided reference. For the typos and spelling, we are sorry that we didn't agree with this comments since this article was passed trusted proof reading agent. We attached the proof from Enago®,	Page 7 Line 27
(i) Statistical analysis How many replicates have been done? Error bars should be included in the figures. A single-factor ANOVA followed by post-hoc multiple pairwise comparisons could have	Thank you for suggestion, we provided the information about data analysis in the article but based on our idea, the statistical analysis was not required since we should provide the information clearly	Page 6 Line 4

been done to assess if reduction of E. coli in the different matrices were statistically significant compared to the control.	based on the strength of the reduction of antibacterial activity clearly with ease.	
(ii) It is not clear what is the novelty brought in this research. The author should more clearly articulate so.	The novelty explanation was described additionally in the article to provide more clear information to reader.	Page 8 Line 1

For evidence, we would like to submit the proof reading correspondence as follows:

Assignment number: DGUNIW-102
Filename: 216_Ahmad N Al-Baarri_FPP_Enhancement of antibacterial impact_INQ-4153024918_DGUNIW-102.docx
Primary Editor Name*: Elise

enago
Author First, Quality First

[1] **In case of any clarifications or questions please approach us at corporate@enago.com**

Dear Author:

Thank you for entrusting us with your manuscript and opting for our Single-Check Editing service. We have edited your assignment DGUNIW-102 for basic language and grammar, from the aspect of fluency, and would like to share our experience in editing your manuscript.

Overall, we have made moderate revisions to the manuscript in terms of language and grammar. We have also made some sentence reconstructions and word choice changes for accuracy and enhanced clarity. We hope that the revisions meet your expectations from our service.

As a step toward finalization, we suggest that you check all changes/clarifications in the edited file, as this is important.

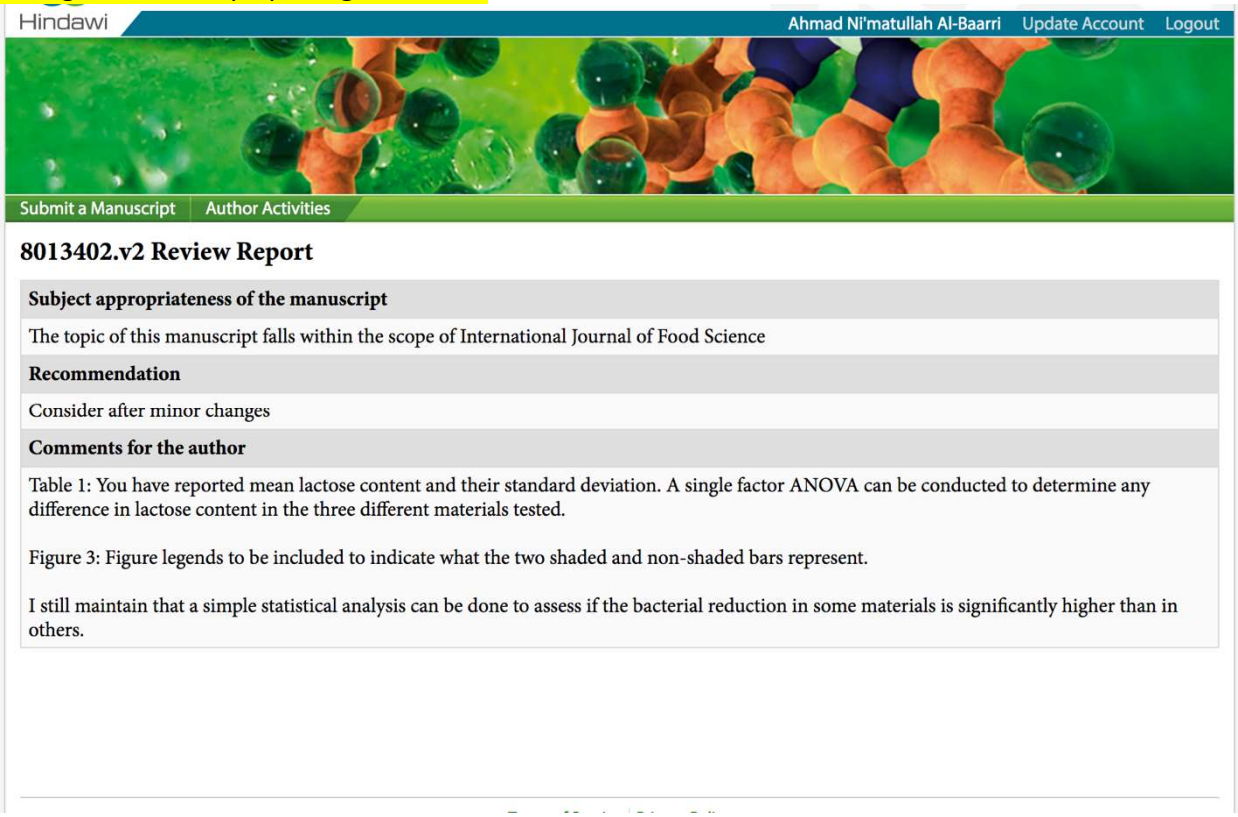
We wish you the very best and look forward to working with you again.

Hopefully our revision may fulfill the requirement to publish in your journal.
Thank you very much.

Sincerely,

Ahmad Ni'matullah Al-Baarri
Corresponding author.

Lalu untuk yang review round 2, dari reviewer masih memberikomentar dan mengarahkan untuk mempertajam pembahasan agar dihitung juga dengan statistiknya dan memperbaiki figur, sebagaimana tampil pada gambar ini:



Hindawi

Ahmad Ni'matullah Al-Baarri Update Account Logout

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8013402.v2 Review Report

Subject appropriateness of the manuscript
The topic of this manuscript falls within the scope of International Journal of Food Science
Recommendation
Consider after minor changes
Comments for the author
Table 1: You have reported mean lactose content and their standard deviation. A single factor ANOVA can be conducted to determine any difference in lactose content in the three different materials tested. Figure 3: Figure legends to be included to indicate what the two shaded and non-shaded bars represent. I still maintain that a simple statistical analysis can be done to assess if the bacterial reduction in some materials is significantly higher than in others.

Selanjutnya saya melakukan revisi dan list revisi bisa dilihat pada gambar ini:

International Journal of Food Science

Revisions and Responses to Reviewer(s) Critics

Research Article 8013402

Enhanced antibacterial activity of lactoperoxidase–thiocyanate–hydrogen peroxide system in reduced lactose milk whey

March 26th, 2019

Dear Editor in Chef

We would like to thank you and the Referees for reviewing our manuscript. We carefully checked and revised the MS according to the critics and suggestions that the Reviewers have required. The total word count of our revised-MS (excluding tables) is 3708 (it was 3589, previously) with 35 of the references, one table, and three figures. We declare that all the co-authors have agreed for submission, and the MS has been prepared strictly according to the Journal format as provided in the instructions to authors.

We hope that this would be acceptable for the publication of our MS in the Journal.

Yours sincerely,

Ahmad Ni'matullah Al-Baarri
Corresponding author

Critics by Reviewer	Revisions by Authors	Reference in article
Table 1: You have reported mean lactose content and their standard deviation. A single factor ANOVA can be conducted to determine any difference in lactose content in the three different materials tested.	A single ANOVA was successfully conducted resulting in the extra explanation based on the obtained statistical analysis. Since the result provided no significant differences, authors put the additional information based on the percentage of changes to achieve the much more detail information for much better of understanding.	Page 7 Line 23
Figure 3: Figure legends to be included to indicate what the two shaded and non-shaded bars represent.	The legend was successfully added.	Page 13 Line 2
Reviewer still maintain that a simple statistical analysis can be done to assess if the bacterial reduction in some materials is significantly higher than in others.	The simple statistical analysis was successfully done and author provided extra explanation in the text.	Page 7 Line 4
The manuscript is full of numerous typos and spelling errors which must be corrected before further consideration.	Author conducted the extra check to whole of article, our writing was adopted into the US style.	

Baru setelah itu, editor menyatakan accepted dan saya diminta untuk galley proof, seperti bukti ini:

☆ **International Journal of Food Science** Inbox - albari@live.undip.ac.id April 17, 2019 at 4:31 PM

8013402: Galley Proofs Details

To: Ahmad N Al-Baarri, Cc: Anang Prof THT, novia tridamayanti, hayakawa shigeru & 1 more

Dear Dr. Al-Baarri,

I am pleased to let you know that the first set of galley proofs of your Research Article 8013402 titled "Enhanced antibacterial activity of lactoperoxidase–thiocyanate–hydrogen peroxide system in reduced lactose milk whey," is ready. You can apply your corrections directly to the manuscript with the Online Proofing System (OPS).

Using the OPS, you can quickly and easily make corrections directly to your galley proofs and submit these corrections with a single click.

https://ops.hindawi.com/author/8013402/

If a new corresponding author is added, they must log into their manuscript tracking system account and add their ORCID ID. Any additional ORCID IDs added on during proofing will also need to be updated on that author's account. Delays can occur if this isn't done.

To expedite the publication of your manuscript, please send us your corrected galley proofs within three days.

Best regards,

--
****
Yassmin Mabrouk Fathy
Editorial Office
Hindawi
https://www.hindawi.com
****

Saya melakukan pengecekan terhadap galley proof dan saya kirim kembali ke editor melalui system yang akhirnya mendapat bukti ini:

☆ **International Journal of Food Science** Inbox - albari@live.undip.ac.id April 18, 2019 at 9:05 AM

8013402: Galley Proof Corrections Details

To: Ahmad N Al-Baarri, Cc: Anang Prof THT, novia tridamayanti, hayakawa shigeru & 1 more

Dear Dr. Al-Baarri,

This is to confirm the receipt of the first galley proof corrections of Research Article 8013402 titled "Enhanced antibacterial activity of lactoperoxidase–thiocyanate–hydrogen peroxide system in reduced lactose milk whey,".

Thank you for your cooperation.

Best regards,

--
****
Yassmin Mabrouk Fathy
Editorial Office
Hindawi
https://www.hindawi.com
****

Setelah melalui proses revisi yang cukup panjang, maka artikel dinyatakan published pada tanggal 24April 2019 dengan submission tanggal 23 November 2019 (proses publikasi sekitar 5 bulan), Saya sangat bersyukur, bukti published ada pada surat editor ini:

☆ **Yassmin Mabrouk Fathy** April 24, 2019 at 2:17 PM

8013402: Your article has been published

To: Ahmad N Al-Baarri

YF

Dear Dr. Al-Baarri,

I am pleased to let you know that your article has been published in its final form in "International Journal of Food Science."

Ahmad Ni'matullah Al-Baarri, "Enhanced Antibacterial Activity of Lactoperoxidase–Thiocyanate–Hydrogen Peroxide System in Reduced-Lactose Milk Whey," International Journal of Food Science, vol. 2019, Article ID 8013402, 6 pages, 2019. https://doi.org/10.1155/2019/8013402.

You can access this article from the Table of Contents of Volume 2019, which is located at the following link:

https://www.hindawi.com/journals/ijfs/contents/

Alternatively, you can access your article directly at the following location:

https://www.hindawi.com/journals/ijfs/2019/8013402/

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If you would like to order reprints of this article please click here, https://www.hindawi.com/journals/ijfs/2019/8013402/reprint/.

Best regards,

Yassmin Mabrouk Fathy
International Journal of Food Science
Hindawi
https://www.hindawi.com/